



OM CAMBRIDGE, MASSACHUSETTS

Om is not quite as peace inducing as its meditative name suggests. In fact, the two-level restaurant overlooking Harvard Square has been designed to spark, not sedate. Owners Bik Yonjan and Solomon Chowdhury pay homage to their ancestry with five thousand square feet of bamboo floors, Buddhist sculptures, handcrafted stone walls, and a light-reflecting waterfall.

The kitchen is manned by the remarkable Rachel Klein, who cooked previously at Lot 401 in Providence (Best New Restaurants 2004), where she showed a tremendous flair for Asian fusion. At Om she

has a broader canvas and takes full advantage. When you sit down, you nibble on tasty Parmesan-dusted popcorn. Hamachi sashimi comes with peach confit, yellow peppers, Thai-chile syrup, pineapple mint, and sage. Then try her glorious scarlet borscht with smoked potatoes and ginger, derived from her Russian-Romanian parents, or her tantalizing take on duck confit, with Castilian blue cheese, pear mustard, Turkish pepper, and pine-nut brittle. Finish with "Tea and Chocolate," an extremely rich chocolate bar topped with Earl Grey ice cream and spearmint-bergamot syrup. 92 Winthrop Street; 617-576-2800; omrestaurant.com.